
princess dinner

freshly baked breads

Specially crafted for tonight's menu

beverages

See our wine list, Medallion app menu or QR code menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection

starters

Watermelon with Feta Cheese (v)
pumpkin seeds, mint syrup drizzle

Seafood Medley
shrimp, bay scallops, herb vinaigrette

Shredded Duck and Pork Rillettes
crusty baguette, port wine-infused red onion, gherkins

salad/soups

Moroccan Carrot-Chickpea Salad (v)
currants, almonds, cilantro, lemon

Tropical Fruit Soup (v)
banana, mango, pineapple, passion fruit, lemongrass

Seafood Bisque 📍
tarragon crème fraiche

(v) Vegetarian 📍 Local Eats Transatlantic Flavors

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

pasta


pastas are made fresh daily in Sabatini's Pasta Room


Asian Noodles, Soy-Sesame Dressing (v)
stir-fried vegetables, ginger-infused broth

Fettuccine Alfredo (v)
rich parmesan cream sauce

mains

Eggplant Timbale, Smoked Gouda (v)
*roasted tomatoes, fried eggplant,
pumpkin seeds, chickpea cream*

Tamarind Glazed Mahi Mahi* 
*caramelized rice and bean cake, roasted
pineapple salsa, plantain cream*

Grilled Calamari and Pork Belly Paella 
spanish rice, chorizo, bell peppers

Herbed Turkey Breast, Thyme Jus
*maple-roasted sweet potatoes, garlicky
green beans and tomatoes*

Bacon-Wrapped Meatloaf
*mashed potatoes, roasted corn,
string beans*

Surf and Turf*
*rosemary sauce, sautéed shrimp, beef
tenderloin fillet, boiled potatoes, market
vegetables*



princess favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Romaine & Kale Caesar Salad (v)
*parmesan, crispy chickpeas, caesar
dressing*

French Onion Soup
gruyère cheese crouton

Seared Salmon, Beurre Blanc*
*vegetable medley, basmati rice,
toasted almonds*

Pan-Roasted Chicken Breast
*pan gravy, roasted potatoes, market
vegetables*

dessert

Gelato Baked Alaska
chocolate sauce

**Sugar-Free Chocolate-Tapioca
Pudding** 
toasted almonds

Deep Dish Apple Pie
vanilla anglaise

princess favorites

Princess Love Boat Dream
chocolate mousse, raspberry crème brulee on brownie

Caramel Pecan Turtle Cheesecake
butterscotch sauce

French Vanilla Bean Crème Brûlée
sugar cane crust, lemon madeleines

Pineapple Flambe
vanilla gelato

Create Your Own Sundae
vanilla or chocolate gelato, cherry sorbet
toppings: strawberry, chocolate, butterscotch, caramel or pineapple
whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint

 Sugar-Free

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